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SERVING MANY

Merging INDUSTRIAL NUTRITION SERVICE

Food news for individuals and groups promoting nutrition education, and for food service managers in industrial plants, restaurants, hospitals and hotels.

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Katherine Johnson.

EAT A **BETTER** LUNCH !

Industrial Nutrition HIGHLIGHTS

For Editors of Plant Publications



Eat a Better Lunch!

The wartime admonition "eat a better lunch - do a better job" still holds as a sound approach to better living. A good meal with plenty of protein, vitamins, and minerals, means not only a better job on the assembly line, but extra vitality for off-shift hours as well. A good lunch helps combat that tired feeling, sharpens your wits, and contributes to a happier frame of mind. You'll be healthier, too, and less prone to accidents and sickness. So remember, to round out your day, eat these "square" meals!

To make certain that your cafeteria lunch is giving you your full quota of nutrients, check it with the Basic 7 food guide. Do you eat these foods every noon?

A protein-rich dish from Group 5.

Potatoes or other vegetable and fruit from Group 3.

A leafy, green, or yellow vegetable from Group 1.

Enriched or whole-grain bread from Group 6.

Butter or fortified margarine, Group 7. Milk from Group 4 (or the equivalent of $\frac{1}{2}$ pint of milk in cheese or ice cream).

A dessert made from foods in the list of "energy foods," and/or a fruit. If you eat these foods you have a well-balanced lunch.

Remember, too, that a "better breakfast" and a "nutritious dinner" are also needed every day. Check all your day's meals, then, with the Basic 7 food chart. In this way you'll be sure to get all the foods you need in the right amounts every day.

Why Groups I - II - III?

Leafy green vegetables included in Group I of the Basic 7, and citrus fruits, tomatoes, and cabbage in Group II, are among the foods richest in vitamin C. This vitamin helps to maintain body tissues, teeth, and gums in healthy condition. An adequate supply of vitamin C, known as ascorbic acid, prevents scurvy. Long ago, British naval doctors found that by adding fresh limes, lemons and oranges to the diets, seamen were cured of the dreaded scurvy which took a heavy toll during long voyages. For that reason the nickname "Limey" sticks with the British to this day.

Leafy, green, and yellow vegetables and tomatoes contain vitamin A in liberal amounts. This vitamin is necessary for healthy mucous membranes and normal body secretions. Vitamin A helps to fortify us against respiratory infections.

Potatoes and fruits and vegetables included in Group III contain varying amounts of minerals and vitamins, and supply needed calories.

Why Group IV?

Milk and its products are our best sources of calcium, so necessary for strong bones and sound teeth. Milk supplies riboflavin, one of the essential

B vitamins, and also good-quality protein. Every adult needs 1 pint of milk, or its equivalent in dairy products, every day.

Why Group V?

Meats, fish, poultry, eggs, cheese, and dried beans and peas are the protein-rich foods necessary for growth and body repair. These foods are excellent sources of thiamine (B₁), riboflavin (B₂), and niacin, which contribute toward steady nerves and normal body functioning. They also supply iron to help form the hemoglobin of the blood. During the war did you ever get turned down at the blood bank because your hemoglobin percentage was too low? You need good red blood to feel your best, so eat plenty of the Group V foods.

Why Group VI?

A question often asked by women workers is "must I eat bread?" The answer is "yes," at least one slice of enriched or whole-grain bread each meal, and if you are an active worker, you should eat two slices or more. Whole-grain and enriched cereals and flours supply valuable B vitamins, iron and other minerals, and some protein. They furnish the energy needed for work and play.

Why Group VII?

Eat some butter or fortified margarine with each meal because it tastes good, contains vitamin A, and supplies calories. Fats in meats and as spreads give a meal staying power and delay that empty feeling.

Write today for a copy of the new National Food Guide AIS-53, just off the press. This guide to good eating shows how to include the Basic 7 in your daily meals.

December Menu Tips

Meat promises to be more plentiful during December than it was during the early fall, thus offering a wider range of dishes for consumers' tables.

True, people are eating more meat these days, but the supply — in terms of choice cuts — may still be limited. It should be remembered, however, that beef stew, while lacking the glamour of beef-steak, is just as nutritious. And liver, though less enticing on a menu than "porterhouse," contains more vitamins and minerals. Furthermore, it's boneless. It's the meat and not the cut that counts most.

We should also bear in mind that Group 5, the "meat" group on the Basic 7 chart, also includes poultry, fish, eggs, and dried peas and beans. By using these meat alternates, you can add interesting variety to your diet, and still be well nourished.

To supplement your winter meat dishes, you'll find plenty of potatoes, onions, "iceberg" lettuce, and cauliflower available. Dried peaches, canned citrus fruit juices, and winter pears will also be abundant, and most market centers will have ample supplies of fresh and frozen fish.

Save the Fat!

Fat and oil shortages continue to restrict the output of soaps and thousands of other needed items. The need for used fats is as great now as it was during the war. You can help offset this shortage by continuing to save your used fats and turning them over to your butcher.



Food Service News

For Food Service Operators and Dietitians

Accent on Potatoes

Potatoes top the list of abundant foods this month. The 1946 crop has been the largest on record, thus permitting food service managers to offer potatoes regularly on cafeteria menus. The quality is high, too, with plenty of No. 1's available.

With fats, sugar, and some meats still in limited supply, food service establishments should plan to make good use of the big potato crop. They can also be used to conserve supplies of rice, wheat, and corn for shipment to famine-stricken areas of the world.

Potatoes should be served at least once a day, and to persons engaged in heavy work they should be served twice a day. They can be featured in many tasty and appetizing ways, and what's more, they're very nourishing. Potatoes are good sources of vitamin C and iron, and other nutrients, and furnish needed energy.

Choose Quality Potatoes

Wise buyers will familiarize themselves with the U. S. Potato grades, "Fancy," "Extra No. 1," "No. 1," and "No. 2" and decide upon the grades best suited to their use.

Size - the diameter at the thickest point at right angles to the long axis.

Maturity - a skin which is well-developed and will not loosen or roughen with ordinary handling.

Shape - well-shaped for the variety.

Brightness - potato skin which has a color normal to the variety and is free from dirt.

Injury or Damage - freedom from any defect that more than slightly affects the shipping quality or appearance. There is a permissible tolerance by weight of 6 percent on damage and injury on all grades except soft rot and watery breakdown, which is limited to 1 percent.

Try These, too

Early winter vegetables - onions, cauliflower, squash, "iceberg" lettuce, are also expected to be in plentiful supply throughout the United States during December.

The cranberry crop is larger by 20 percent than it was last year - thus assuring plenty of cranberry relish or sauce with Christmas turkeys. Winter pears, dried peaches, and canned citrus juices will be available for use in desserts and at the snack-bar.

Both fresh and frozen fish, except shell fish, will be abundant. The amount of fish put into cold storage this year was very large, so there should be plenty of fish fillets and steaks in all parts of the country.

Almonds and filberts were harvested in record amounts this fall and the prices of these nuts should be attractive.

Meats should be more freely obtainable in the early winter, but cafeteria managers may still need to "make the most of meats".



MENUS

For Special Lunches



Menus are given for complete lunches, which supply approximately 1,000 calories or one-third of the dietary allowance at the 3,000-calorie level, recommended by the National Research Council for the average worker per day.

Asterisks mark the foods in plentiful supply during December in most of the States. Footnotes indicate where the recipes may be found.

Corned beef hash with poached egg
 Hearts of lettuce* with French dressing
 Whole-wheat bread with butter or fortified margarine
 Dried peach* Betty 1/
 Milk

Boston baked beans with Vienna sausage
 Cabbage slaw
 Potato* rolls with butter or fortified margarine 2/
 Lemon snow pudding with custard sauce
 Milk

Shepherd's pie
 Broccoli
 Enriched bread with butter or fortified margarine
 Ice cream
 Beverage

Turkey* fricassee
 Mashed potatoes*
 Green beans
 Cranberry relish 3/
 Hot biscuits with butter or fortified margarine
 Baked apple
 Milk

Pan-fried haddock fillets with lemon
 Parsley buttered potatoes*
 Harvard beets
 Corn bread with butter or fortified margarine
 Dried fruit compote 4/
 Milk

Open-faced cheese sandwich 5/
 Baked squash
 Head lettuce with Russian dressing
 Applesauce cake
 Beverage

Braised liver with onions*
 Scalloped potatoes*
 Tossed green salad with French dressing
 Enriched bread with butter or fortified margarine
 Ambrosia 6/
 Beverage

Creamed eggs 7/
 Baked potato*
 Spinach or other greens
 Carrot sticks
 Hot gingerbread
 Beverage

Veal stew with carrots and onions*
 Steamed potato* in skin
 Apple and cabbage slaw 8/
 Corn muffins with butter or fortified margarine
 Baked custard
 Beverage

Escalloped fish*
 Parsley buttered potato*
 Braised celery and tomatoes 9/
 Whole-wheat bread with butter or fortified
 margarine
 Sweetpotato pie 10/
 Milk

Hot turkey* sandwich
 Mashed potatoes*
 Buttered peas
 Cranberry jelly
 Sliced oranges with shredded cocoanut
 Milk

Liver loaf with tomato sauce 11/
 Lyonnaise potatoes*
 Head lettuce* with chiffonade
 dressing 12/
 Enriched bread with butter or fortified
 margarine
 Apple crunch 13/
 Milk

Clam chowder with crackers
 Vegetable plate:
 Cauliflower au gratin
 Mashed Hubbard squash
 Tossed vegetable salad
 Corn bread with butter or fortified
 margarine
 Ice cream
 Beverage

Christmas Special

Roast turkey* with savory dressing 14/
 Mashed potatoes* with gravy
 Buttered peas
 Cranberry and orange relish
 Enriched rolls with butter or fortified
 margarine
 Mince pie with lattice top
 Beverage

Turkey* hash
 Baked potato*
 Baked glazed onions* 15/
 Carrot curls
 Enriched bread with butter or fortified
 margarine
 Chocolate layer cake
 Beverage

Footnotes for Menus

- 1/ Recipe for Dried Peach Betty in this issue.
- 2/ Recipe for Potato Rolls in July issue of "Serving Many."
- 3/ Recipe for Cranberry and Apple Relish in November issue of "Serving Many."
- 4/ Recipe for Dried Fruit Compote in this issue.
- 5/ Recipe for Open-Faced Cheese Sandwich in this issue.
- 6/ Recipe for Ambrosia in May-June issue of "Serving Many."
- 7/ Recipe for Creamed Eggs in "Making the Most of Meats in Industrial Feeding," page 22.
- 8/ Recipe for Apple and Cabbage Slaw in this issue.
- 9/ Recipe for Braised Celery and Tomatoes in this issue.
- 10/ Recipe for Sweetpotato Pie in November issue of "Serving Many."
- 11/ Recipe for Liver Loaf in November issue of "Serving Many."
- 12/ Recipe for Chiffonade Dressing in May-June issue of "Serving Many."
- 13/ Recipe for Apple Crunch in September issue of "Serving Many."
- 14/ Recipe for Roast Turkey with Savory Dressing in November issue of "Serving Many."
- 15/ Recipe for Baked Glazed Onions in July issue of "Serving Many."



RECIPES



Dried Peach Betty

Ingredients	Amt. for 100 por.	Amt. for 500 por.
Bread, cubes or crumbs	6 lb.	30 lb.
Peaches, dried	15 lb.	75 lb.
Sugar, brown, or granu- lated sugar, and corn sirup	5 lb.	25 lb.
Nutmeg	1 tbsp.	1 oz.
Cinnamon	1 oz.	4 oz.
Liquid from soaked peaches plus hot water	2 qt.	2½ gal.
Lemon juice	1 cup	1 qt.
Butter or fortified margarine	1 lb.	5 lb.

Size of portion - 4 oz. (½ cup)

Method:

1. Soak peaches until plump in hot water or fruit juice to cover.
2. Combine the spices and sugar.

3. Line a greased baking pan with bread cubes or crumbs and cover with a layer of soaked peaches.
4. Sprinkle the spice and sugar mixture over the peaches.
5. Combine the lemon juice, butter, and hot liquid and pour half of this mixture over the peaches.
6. Repeat with alternate layers of ingredients to fill the baking pan.
7. Bake in a moderate oven at 350° F. for about 1 hour, or until the peaches are very tender.
8. Serve warm with custard sauce or thin cream.

Dried Fruit Compote

Ingredients	Amt. for 100 por.	Amt. for 500 por.
Dried peaches	5 lb.	25 lb.
Dried prunes	3 lb.	15 lb.
Dried pears or apricots	2 lb.	10 lb.
Hot water	to cover	to cover
Sugar or syrup	1½ lb.	7 lb.
Lemons, sliced thin	2	8

Size of portion - 4 oz. (½ cup)

Method:

1. Soak combined dried fruits in hot water to cover, until they are plump.
2. Heat fruit and liquid to boiling point and simmer until tender.
3. Add the thinly sliced lemons to the fruits about 30 minutes before the cooking is completed.
4. Stir the syrup or sugar into the cooked fruit 5 minutes before the end of the cooking period.
5. Chill and serve.

Open-Faced Cheese Sandwich

Ingredients	Amt. for 100 por.	Amt. for 500 por.
American Cheddar cheese, ground	10 lb.	50 lb.
Milk, scalded	1½ qt.	7 qt.
Mustard, dry	3 tbsp.	3/4 cup
Salt	1 oz.	5 oz.
Paprika	2 tbsp.	½ cup
Worcestershire sauce	3 tbsp.	3/4 cup
Bread, slices	100	500

Size of portion - 1 sandwich.

Method:

1. Grind the cheese in food chopper.
2. Mix salt, mustard, and paprika, and add to the ground cheese.
3. Add the scalded milk to the cheese mixture and blend to the consistency of creamed butter.
4. Add the Worcestershire sauce.
5. Spread the cheese paste on slices of bread.
6. Bake the open-faced sandwiches in a hot oven at 450° F. until a golden brown. Serve immediately.

Apple and Cabbage Slaw

Ingredients	Amt. for 100 por.	Amt. for 500 por.
Diced red apples	12 lb.	60 lb.
Chopped cabbage	6 lb.	30 lb.
Green pepper, minced	1 lb.	5 lb.
Lemon juice	1 cup	1 qt.
Cooked salad dressing	1 qt.	5 qt.
Lettuce or endive	6 heads	25 to 30 heads

Size of portion - 4 ounces ($\frac{1}{2}$ cup).Method:

1. Mix coarsely chopped cabbage with diced unpeeled red apples and minced green pepper.
2. Add lemon juice and toss together.
3. Marinate with cooked salad dressing thinned with evaporated milk or coffee cream.
4. Serve plain as a slaw, or on lettuce or endive leaves.

Braised Celery with Tomatoes

Ingredients	Amt. for 100 por.	Amt. for 500 por.
Celery cut in 1-inch lengths	10 lb.	50 lb.
Salt	2 oz.	10 oz.
Pepper	1 tsp.	1 $\frac{1}{2}$ tbsp.
Tomatoes, canned or stewed	2 gal.	10 gal.
Onions, minced	1 lb.	5 lb.
Butter or fortified margarine	$\frac{1}{2}$ lb.	2 $\frac{1}{2}$ lb.

Size of portion - 4 ounces ($\frac{1}{2}$ cup).Method:

1. Prepare the celery and steam it until tender.
2. Melt the butter, add the minced onions and the drained celery and simmer until onions are tender.
3. Add the canned tomatoes and salt and pepper, heat to the simmering point.

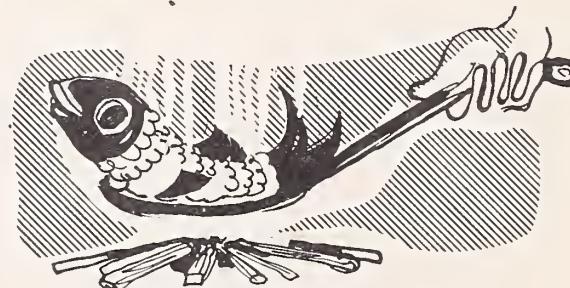
Onion and Tomato Pie

Ingredients	Amt. for 100 por.	Amt. for 500 por.
Tomatoes, skinned and sliced	32 lb.	160 lb.
Onions, peeled and sliced thin	8 lb.	40 lb.
Fat	1 lb.	5 lb.
Salt	2 oz.	10 oz.
Pepper	2 tsp.	2 $\frac{1}{2}$ tbsp.
Bread crumbs, dry	4 lb.	20 lb.

Size of portion - 4 ounces.

Method:

1. Scald and skin tomatoes and cut into slices.
2. Prepare onions and slice fine.
3. Grease the baking pan and put in a layer of tomatoes and then a layer of onions. Sprinkle with salt and pepper.
4. Cover with a thick layer of buttered crumbs.
5. Repeat with alternating layers of ingredients, finishing with a layer of buttered crumbs.
6. Bake in moderate oven at 350° F. for 1 hour, or until the vegetables are tender and the crumbs browned.

Timely Recipes

How to Cook Fish. Fishery Leaflet 106. Free from the Fish and Wildlife Service, U. S. Department of Interior, Merchandise Mart Building, Chicago 54, Ill.

Operational TIPS

Food Cost Control

Commencing with this issue, this section for four consecutive issues will be devoted to the subject of food-cost control. The topics to be covered are:

1. December 1946 - Food-Cost Control is Good Business
2. January 1947 - Establishing Food Cost Control in Your Plant
3. February 1947 - Using Cost-Control Records to Give Essential Facts
4. March 1947 - Analyzing and Interpreting Financial Records and Reports

To the food service manager, a food cost control system is good business, for it points the way to bringing sales and cost ratios into line. A good system of food cost control includes two major activities: First, installing and keeping an adequate record system; second, controlling costs actively by managerial means. Records and profit and loss statements are valuable only to the extent that they are analyzed and used in active food service management.

Every manufacturing plant has an accounting department and uses a record system. However, the records kept in the general accounting department usually reflect the figures concerning the industry as a whole and seldom give the breakdown necessary for informed food-department management. The food service manager needs specific information on sales receipts and disbursements with which to supplement the records of the general accounting office. Such records help him to control costs intelligently in every division of the department.

Food-cost control records may be simple and should take relatively few hours to keep. They should be tailored to the needs of the establishment, the volume of business, and the size of the

staff. They should give the necessary information that can be put into action, by the manager. Real food-cost control is through active management, and records and reports are the tools by which managerial action is directed.

Managerial Cost Control

Food service managers always strive to control their costs of operation but they do so most effectively when they are guided by key facts. Some of the means by which the manager may put food-cost control facts into action are:

Control of Raw Food

1. Control of menus - The menu plan should meet the need of the individual food service and be as limited in choice as possible to provide for the dietary needs and food tastes of the patrons. The menu items should be selected in accordance with market conditions making the best use of foods in plentiful supply.

2. Control by purchasing - Whether the food service manager buys directly or requisitions through the purchasing department, he should specify the quantity, quality, and kind of foods required.

Purchases should be made in accordance with rate of food use, delivery schedules, and storage conditions. It costs money to provide space for stored food and to inventory it. Do you carry in stock enough food and still have rapid stock turn-over?

Do you plan the food buying and schedule the time spent in purchasing it? Otherwise, you may be spending unnecessary managerial time that could be used to better advantage in supervision.

3. Control of food waste:

Pre-preparation - This involves control of the preparation of products for cooking and usually entails training employees in the operation of kitchen

machinery and in methods of work. For instance, what percentage of waste do you have regularly in paring potatoes? How much of this is due to inefficient operation of the potato-paring machine?

Cooking - Food waste also may occur during cooking. For example, is your cook informed about low temperature meat cookery? Does he practice it and therefore obtain more servings of meat per pound of higher nutritive value?

Serving - Every good food service manager knows the estimated portion yield of a recipe. The test in food costs is, how many portions are actually served? How many portions are left over? What happens to the unsold food?

4. Control of labor cost - The efficient use of man-hours is a better way to control labor costs than a low wage scale. Careful scheduling of workers, training for the job, and adequate supervision are essential to controlled labor costs. If the profit-and-loss statement shows that the percentage labor cost is too high, do you put that information into action by trying to make more efficient use of labor man-hours? In a well-managed food service department the work load is planned, the operations are mechanized as far as possible, and the workers are trained in what to do, how to do it, and why it is important.

5. Control of Other Operating Costs

Although raw food cost and salaries and wages comprise the largest percentage of expense in a food service operation, other operating costs are important. Utilities, cleaning supplies, operating supplies, depreciation, repair and replacement, and miscellaneous expenses are included in these "other operating costs." These costs may be kept as low as possible when the cleaning staff and maintenance crews are taught to use the proper equipment and methods, when the machines are maintained at maximum efficiency, when the working surfaces, floors, walls, and equipment are kept clean. Do you, as the manager, apply recent scientific knowledge in selecting supplies and in teaching methods of sanitation and maintenance? Do you employ the assistance of maintenance experts?

Your food cost control records, your interpretation of these records, and your ability to put the findings into action are necessary to an effective food cost control system. The manager needs facts and figures for effective action.

In the January 1947 issue of *Serving Many* the subject of establishing a food cost system will be discussed.

Slide Films Available

"Our Health in Your Hands," a slide, film series recently released by the United States Public Health Service, will be found helpful for training your food service workers in sanitation practices. Four subjects:

"Germs Take Pot Luck" - showing how germs cause disease, how diseases may be spread - particularly in restaurants, - and how restaurant employees can do their part toward protecting the health of the Nation by following correct sanitation practices. (76 frames)

"Service with a Smile" - illustrating in photograph and narrative the need for attention to personal health, ways to keep well, and safe, clean practices in serving food. (63 frames)

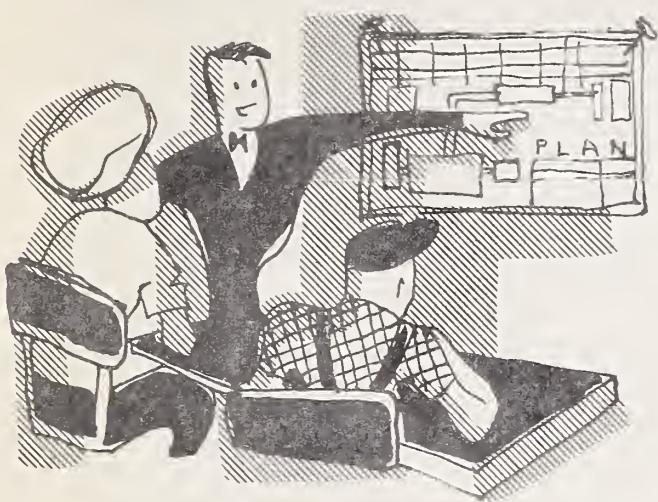
"In Hot Water" - the correct way to wash dishes, handle, and store them. Hand dishwashing is shown step by step. A briefer sequence shows the operation of a single tank dishwashing machine. (75 frames)

"Safe Food for Good Health" - recommendations as to safe buying, safe preparation, safe serving of food, and how to protect it from contamination. (81 frames)

The complete series consists of 4 film strips and two double-faced 16-inch, 33 1/3 r.p.m. recordings. Each runs from 10 to 15 minutes.

Copies of the series have been made available to all State health departments and Public Health Service district offices, and may be purchased from Castle Films, Inc., 30 Rockefeller Plaza, New York, N.Y. The price of the complete series is \$10.00 less 10 percent discount to schools and other nonprofit institutions.

What's New in FACILITIES



A Popular Cafeteria

From the number of requests for the U. S. Department of Agriculture's food service plans, the medium-sized cafeteria, seating 200 persons per lunch period, appears to be the most popular lay-out. Statistics show that the majority of plants are medium in size, so the demand for this plan is understandable. It meets a real need in industry.

A study of the lay-out (see page 12) will quickly justify the popularity of this cafeteria. Its design meets all the specifications of a first-class production unit, with the end product nourishing, well-prepared meals instead of, say, cans or refrigerators.

The whole plan is designed around a basic menu pattern appropriate to moderate and heavy activity as well as to the known meal load. The menu would consist of 1 soup, 2 or 3 entrees, 3 vegetables, 2 salads, 2 desserts, 2 fruits (juices or fresh in season), bread, milk, tea, and coffee.

The best "food production flow" principles are incorporated in the kitchen lay-out. Supplies are stored immediately upon delivery without traversing the kitchen. The supplies move in a continuous line, through preparation and serving, without cross traffic or backing up. This is the goal in planning production areas in manufacturing plants.

The manager's office is located to provide visual and physical control over the entire operation. Food handling requires close supervision of purchasing, delivery, storage, checking out, preparation, and serving to insure a well-run, economical operation. The office location is further improved by its direct connection with the dining room. This always may not be feasible, but it is well worth an effort to obtain close access to the dining room.

The location of the salad and sandwich department adjacent to supply and reach-through refrigerators is another ideal feature of the plan. Extra steps are eliminated because finished salads can be placed under refrigeration immediately and the reach-through feature of the boxes puts the salads a step away from the serving counter.

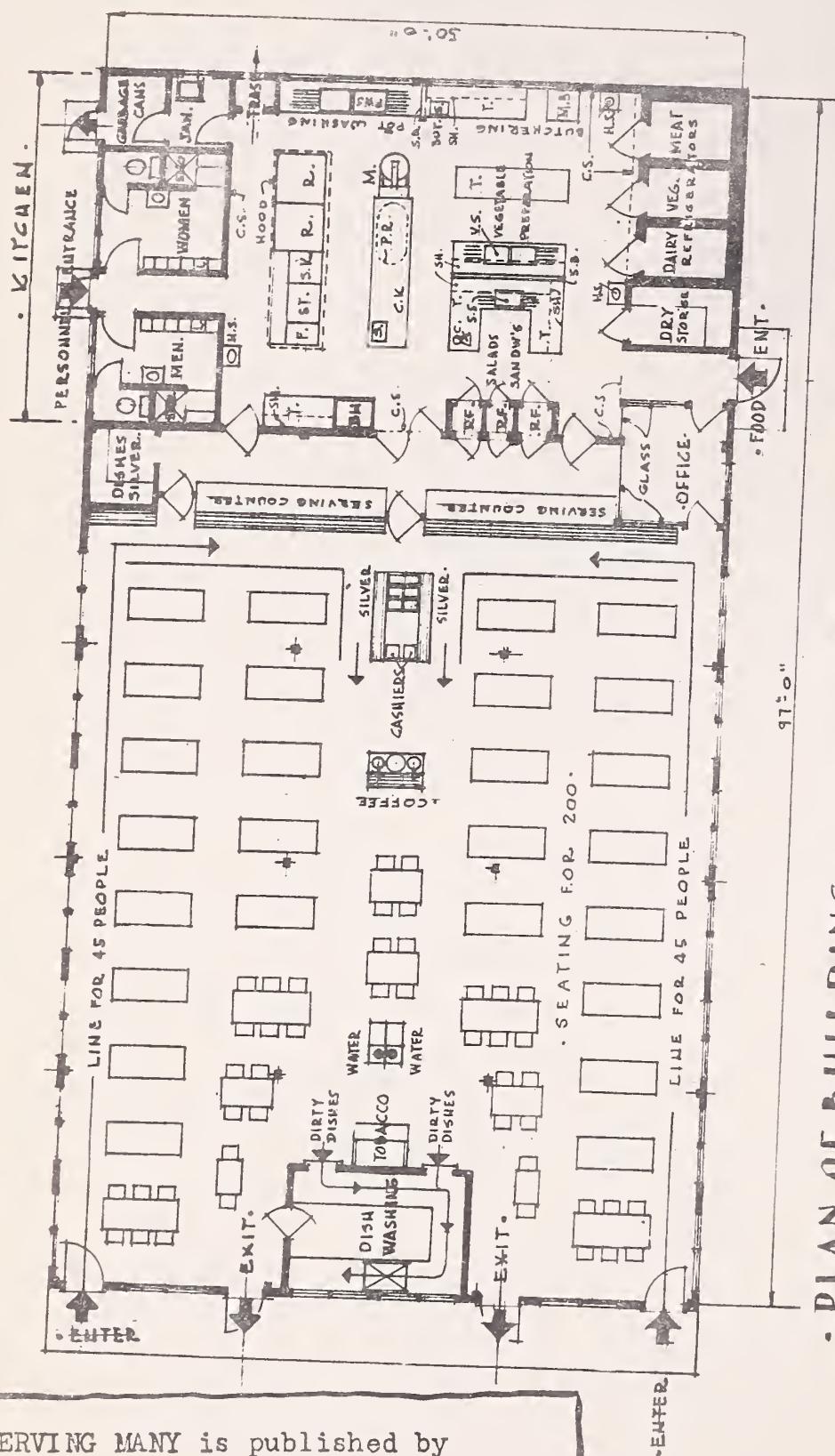
Toilet and locker rooms have been provided for both male and female employees, and have been kept away from food storage or preparation units. The janitor's room, with garbage and trash spaces adjacent, is also removed from food handling, conforming to sanitary recommendations.

No bakery unit has been provided since smaller cafeterias usually find it more efficient to purchase most baked products from commercial bakeries.

The dining room, seating 200 persons at one time, requires two staggered lunch periods to feed a total of 400 people (the peak meal load of the kitchen).

The dining room may, of course, be reduced in size if fewer people - say a total of 200 - are to be fed, or if the number of staggered lunch periods is increased. In either case the size of the kitchen would remain the same.

A separate pamphlet for the 200-size cafeteria, giving an equipment list and the plan, is available on request. Cafeteria plans are also available for facilities with a meal load of from 50 to 100, 100 to 200, 400 to 800, and 800 to 1,300.



PLAN OF BUILDING SCALE.

ABBREVIATIONS.

B.M. = BAIN MARIE.	V.S. = VEGETABLE SINK.
R.F. = REACH-IN REFRIGERATOR.	S.S. = SALAD SINK.
T. = TABLE.	H.S. = HAND SINK.
C.K. = COOK'S TABLE.	C. = CHOPPER.
P.R. = POT RACK.	S.K. = STEAM KETTLE.
S. = SINK.	ST. = STEAMER (POTATOES ETC.)
P.W.S. = POT WASHING SINK.	F. = FRYER.
BUT.S. = BUTCHERS SINK.	M. = MIXER.

INDUSTRIAL FEEDING FACILITIES MANUAL

-CAFETERIA-

SERIES	TITLE OF SHEET	SHEET NO.
CAF.	PLAN OF BUILDING.	1.
sq 2		5.544

1000